

ALLERGY FRIENDLY MENU Please be aware that normal kitchen operation involves shared cooking and common fryer oil. The possibility of cross-contamination may exist. Due to these circumstances, we are unable to guarantee that any menu item can be prepared or is completely allergen free. Please, always alert your server and the manager of your food allergy or other dietary needs. **G** Gluten | **V** Vegetarian | **V** Vegan | **S** Shellfish | **N** Nuts | **D** Dairy | **E** Egg - friendly

PARA EMPEZAR

Pan de cristal con tomate **V S D E**

Toasted slices of crispy Spanish 'cristal' bread brushed with fresh tomato 14

Plato de queso Manchego Pasamontes*

G V S N E

(D.O. La Mancha) A plate of raw sheep's-milk cheese. Nutty with a tangy, creamy finish 13

Anchoas Españolas **S N D E**

Spanish anchovies served with tomato bread 12

Aceitunas 'Ferran Adrià' **G S N E**

Ferran Adrià's 'liquid' olives 4 ea

Cono de escalivada **V S N E**

A crispy cone of brik pastry filled with fire-roasted vegetables, butter and anchovy 5 ea

Cono de sobrasada **S N E**

A crispy cone of brik pastry filled with sobrasada ibérica, goat cheese and local honey 8 ea

Cono de Atún **S N D E**

A crispy cone of brik pastry filled with tuna tartare topped with whipped avocado 6 ea

Cono salmón crudo* **S N D**

A crispy cone of brik pastry filled with salmon tartare and topped with trout roe 6 ea

Almendras Aliñadas **G V V S E D**

Fried Marcona almonds with spices from the south of Spain 8 ea

Aceitunas marinadas **G N S E D**

Traditional marinated Spanish olives 8 ea

EMBUTIDOS

Jamón ibérico de bellota Cinco Jotas

S N D E

48-month cured ham from the native, acorn-fed, black-footed ibérico pigs of Spain 40 per oz

Paletilla ibérica **S N D E**

24-month cured ham shoulder from the native acorn-fed, black-footed ibérico pigs of Spain 39

Jamón Serrano **S N D E**

18-month cured Serrano ham 17

Lomo ibérico **S N D E**

Cured smoked ibérico pork loin 14

Chorizo ibérico **S N D E**

Cured acorn-fed chorizo sausage 14

Selección de embutidos **S N D E**

A selection of cured ibérico meats 35

QUESOS

Selection of 3 cheeses 32

Selection of 5 cheeses 45

Queso Manchego Pasamontes* **G V S E**

(D.O. La Mancha) A raw sheep's-milk cheese. Nutty with a tangy, creamy finish paired with Marcona almonds 11

Caña de Cabra **V S**

(Murcia) A soft, semi-sweet goat's-milk cheese paired with raisin walnut bread and fig jam 13

Tres Leche **G V S E**

(León) A crumbly, buttery mixed-milk cheese paired with caramelized mixed nuts 12

Idiazábal **G V S E**

(D.O. Idiazábal, Basque Country and Navarra) A smoked, nutty-flavored sheep's-milk cheese paired with membrillo 11

Valdeón **G V S E**

(León) Sharp and creamy, mixed-milk blue cheese paired with honey comb 11

Rey Silo Blanco **V S E**

(Asturias) Intensely flavored cow's-milk cheese paired with a pinenut crumble cookie 13

Rey Silo Rojo **G V S E**

(Asturias) Intensely flavored cow's-milk cheese spiced with pimentón paired with orange marmalade 13

Torta Pascualeta **V S E**

Creamy raw sheep's-milk cheese served with toasted 'cristal' bread, membrillo and fig jam 32

Queso Massimo de Rey Silo **V S E**

Unique variety of Rey Silo aged in the apple must left over from the cider-making process 28

SOPAS Y ENSALADAS

Gazpacho de remolacha **G V V S N E D**

The classic chilled Spanish soup made with tomatoes, cucumbers, and bell pepper made seasonally with beets 8

Ensalada verde* **G V V S N E D**

Butter lettuce salad with sherry dressing, tomato, piparra peppers and shaved onion 13

Endibias con queso de cabra y naranjas **G V S E**

Endives with goat cheese, oranges, almonds and roasted garlic dressing 14

Ensalada de hinojo y manzanas con queso Manchego y nueces **G V S E**

Shaved fennel and apple salad with Manchego cheese and walnuts 14

Lentejas **G S N D E**

Lentil stew made with vegetables and cured ibérico pork 14

Empedrat de Mongetes **G V V S N E D**

Catalan bean salad with tomato, onion, bell peppers, olives, and sherry dressing 12

FRITURAS

Patatas bravas* **G V S N D**

Fried potatoes with spicy tomato sauce and alioli 14

Croquetas de pollo **S N**

Traditional Spanish chicken fritters 14

Calamares a la Romana **N D**

Crispy-fried squid served with squid ink alioli 14

Berenjenas fritas a la Malagueña **V S N**

Fried eggplant with local honey and lemon 10

Dátiles rellenos **S**

Fried bacon-wrapped dates stuffed with goat cheese and Marcona almonds with an apple-mustard sauce 16

Buñuelos de bacalao* **S N D**

Fried cod and potato fritters with honey alioli 15

Pescado frito **S N D E**

Fried monkfish with Espinaler sauce 18

VERDURAS

Ensaladilla Ucraniana* **S N D**

The ultimate Spanish tapa: Kyiv potato salad with Spanish conserved bonito tuna, carrots, and peas 17

José's way with 2 oz trout roe* **24**

Piquillos Julian de Tolosa' **V S N D E**

Confit of piquillo peppers with ibérico lardo 14

Espinacas a la Catalana **G V V S E D**

Sautéed spinach with rum-soaked apricots and raisins, pine nuts and apples 14

Escalivada Catalana **V V S N D E**

Fire-roasted red peppers, eggplant and sweet onions with sherry dressing 15

Pimientos del piquillo rellenos de queso de cabra **G V S N E**

Seared piquillo peppers filled with Caña de Cabra goat cheese 14

Verduras asadas **V V S E D**

Grilled summer vegetables with romesco sauce and sherry dressing 17

Coliflor salteada con aceitunas y dátiles **G V V S N E D**

Sautéed cauliflower with dates, olives and PX wine 16

Tortilla de patatas clásica* **G V S N D**

The classic Spanish omelet with potatoes and onions 13

Setas salteadas con puré de patatas* **G V S N**

Sautéed mushrooms with potato purée and a 63° egg 18

Pisto Manchego con huevo frito **G V S N D**

Catalan-style stewed vegetables with a fried egg 14

BOCATAS

Bikini de jamón y queso Manchego* **S N**

Pressed sandwich of Serrano ham and Manchego cheese 20

Bikini de Sobrasada Ibérica* **S N**

A pressed sandwich with sobrasada ibérica and Manchego cheese glazed in caramelized honey 23

Mini Pepito de ibérico* **S N**

Mini-burger made from the native, acorn-fed, black-footed ibérico pigs of Spain 9 ea

*Consuming raw or undercooked meat, poultry, seafood, shell stock, or egg may increase your risk of foodborne illness, especially in case of certain medical conditions.

PESCADOS Y MARISCOS

Salmón con pisto Manchego* G S N E D
Seared salmon with stewed vegetables 25

Mejillones a la minera N D E
Steamed mussels with tomato sofrito and pimentón 24

Gambas al ajillo N D E
The classic Spanish tapa of shrimp sauteed with garlic 21

Vieiras con pasas y piñones* G D E
Seared scallops with raisins and pine nuts 24

Pulpo a la Gallega G N D E
Traditional Galician-style saltwater-poached octopus with potatoes, olive oil, and pimentón 24

Rossejat Negra...or not!* N D
'Paella' made with toasted pasta with sepia, shrimp, and squid ink...or not! 28

CARNES

Pollo al ajillo G S N E
Grilled chicken thigh with ajillo sauce and black garlic purée 20

Carne a la Navarra* G S N D E
Grilled 6-oz flat iron steak with confit piquillo peppers 27

Butifarra escalivada* G S N D
Grilled pork sausage with fire-roasted vegetables and honey mustard alioli 18

Chorizo casero G S N D
Grilled chorizo sausage with olive oil potato purée and cider sauce 19

JOSÉ MAKES LARGE PLATES TOO

Chuleta asada* G S N D E
20-oz grilled all natural, grass-fed, Snake River Farm prime bone-in ribeye with confit piquillo peppers 80

Lubina a la Donostiarra* G S N D E
Whole-grilled Spanish sea bass with a Basque-style dressing 60

Gambas a la Zahara N D E
Head-on shrimp prepared as José does in summer with garlic and olive oil 32

Preso ibérica* S N D
A shoulder cut from the native, acorn-fed, black-footed ibérico pigs of Spain. Served with toasted tomato bread, mojo verde and honey mustard alioli 7 per oz

PAELLA Y ARROCES (PAELLA & RICE)

When I was a young boy, I used to help my father cook the best-known dish in Spanish cuisine: paella. He would put me in charge of the open fire where we would cook for our friends and family. This is where I learned the art of controlling the heat, a skill needed by any chef. While heat is important to creating the perfect paella, the real star is the rice. Bomba rice from Valencia or Calasparra from Murcia are the best to absorb all the amazing flavors and to keep a perfect texture. ¡Buen provecho!
- José Andrés

When you hear the bell, it's Paella Time! Our team will ring our famous Paella Cowbell every time a new paella is ready from our wood-fire grill.

Our selection of wood-fire paellas change daily and are available by the plate with garlic alioli. Please inquire with your server which paella is featured today.

Please allow up to 45 minutes of preparation time for all paellas.

Individual pans (serves 2-3)

Arroz a banda con gambas G N D
Paella-style rice with cuttlefish sofrito and head-on shrimp 75

Arroz de pollo y setas G S N D
Paella-style rice with chicken and seasonal mushrooms 65

Arroz de verduras de temporada* G V S N D
Paella-style rice with seasonal vegetables and mushrooms 55

Arroz meloso de rabo de toro G S N D E
A creamy meloso-style rice with braised oxtail and vegetables 85